



MARRIOTT  
NIAGARA FALLS  
FALLSVIEW



## 2021 EVENTS MENU





## BUFFET BREAKFASTS

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*All buffets include freshly brewed coffee, decaffeinated coffee and assortment of teas  
All menus served by Marriott Attendant.*

### RISE AND SHINE

Selection of assorted breakfast pastries, fruit & berry salad, whole seasonal fruit  
Parfait bar with greek style yogurt, granola, toasted pumpkin seeds, toasted coconut  
Dried and fresh berries, fruit preserves, honey, breakfast loaves, toast station with bagels, local artisan breads

### THE LATE RISER

Herb seasoned potatoes, fruit & berry salad, individual fruit yogurts

### CHOOSE ONE

#### FARMERS' BREAKFAST WRAPS

Scrambled Eggs, Smoked Peppered Bacon, Green Onions, Peppers, Cheese, Tortilla Wrap

#### ENGLISH MUFFIN SANDWICHES

Fried egg, bavarian ham, cheddar cheese, english muffin

#### CROISSANT SMOKED SALMON SANDWICHES

Mini croissants with chive whipped cream cheese, nova scotia smoked salmon  
Ruby onions, capers, tomatoes



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## BREAKFAST ENHANCEMENTS

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*All menus served by Marriott Attendant.*

### OMELETES MADE TO ORDER

\$50 per hour for minimum of 4 hours for chef attended stations (Minimum 50 people)

### TOPPINGS

Whole eggs, liquid eggs, egg whites, aged cheddar, mozzarella,  
Feta ham, turkey sausage, crispy bacon onions, scallions, mushrooms,  
Tomatoes, bell peppers, baby spinach

### BUFFET ENHANCEMENTS - PRICED PER PERSON

GREEK STYLE YOGURT PARFAIT STATION  
SEASONAL WHOLE FRUIT  
SLICED MELONS AND BERRIES  
APPLEWOOD SMOKED BACON  
MAPLE GLAZED SAUSAGES  
BUTTERMILK PANCAKES OR WAFFLES WITH LOCAL MAPLE SYRUP

### BAKERY AND SWEETS SELECTION

ASSORTED DANISHES  
ASSORTED BAGELS AND WHIPPED CREAM CHEESE  
ASSORTMENT OF SEASONAL INSPIRED MUFFINS  
GLUTEN FREE MUFFINS  
GLUTEN FREE BAGELS  
BREAKFAST LOAVES, BANANA, LEMON POPPY SEED  
FRESHLY BAKED BUTTER CROISSANTS  
BAKED COOKIES

### BEVERAGES

ASSORTED JUICES  
COFFEE, DECAFFEINATED COFFEE, SELECTION OF TEAS  
ASSORTED SOFT DRINKS  
BOTTLED 2% MILK OR CHOCOLATE MILK  
BOTTLED WATER  
SPARKLING PERRIER WATER  
RED BULL

*Ask you Conference Services Manager about International and special order wines. All prices in Canadian funds and subject to service charge (18%) and HST (Harmonized Sales Tax of 13%). Items on list may be substituted for comparable choice and price if unavailable from distributor. Prices and selections are valid until Dec 31, 2021.*

## COFFEE BREAKS

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*All menus served by Marriott Attendant.*

*Include bottled water, assorted chilled juices, freshly brewed coffee decaffeinated coffee & selection of tea.*

### SPA DAY

Strawberry cucumber water, crudités and hummus dip

Melon fruit salad with berries, shots of salted assorted nuts

### THE LEMONADE STAND

Classic honey lemonade, strawberry bliss lemonade, blueberry blast lemonade

Grandmother's mini butter tarts

### MILK AND COOKIES

Selection of cookies

Mini chocolate chunk, macadamia and raisin oatmeal cookies

Mini biscottis, chilled 2% and chocolate milk bottles

### CHOCOLICIOUS

Mini chocolate bars, chocolate chip cookies

Double chocolate fudge brownies, mini chocolate pudding shots

### DONUTS AND CAKES

Assorted mini donuts, donut bites, coffee cake

### PASS THE POPCORN

White cheddar, salted truffle, garlic parmigiano

Salted pretzels, assorted soft drinks

### CONTINUOUS COFFEE BREAK (served from 8am-4pm)

Freshly brewed coffee, decaffeinated coffee, selection of teas

### CONTINUOUS COFFEE BREAK WITH FOOD (served from 8am-4pm)

Freshly brewed coffee, decaffeinated coffee, selection of teas

Whole seasonal fruit, freshly baked item and assorted bottled juice

## WORKING LUNCH

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*All menus served by Marriott Attendant.*

*Minimum 10 people | Maximum 24*

*All working lunch offerings come with coffee, decaffeinated coffee and a selection of teas*

### CHOICE OF TWO:

#### TANGLED GREEN

Baby greens, grape tomatoes, cucumber,  
Dried berries, toasted pumpkin seeds,  
Moderna balsamic vinaigrette

#### CAPRESE ROMAINE SALAD

Roma tomatoes, bocconcini cheese, romaine hearts,  
Asiago cheese, pesto caesar dressing

#### MEDITERRANEAN FARFALLE PASTA SALAD

Sundried tomatoes, baby spinach, goat cheese,  
Olives, parmesan herb dressing

#### SPINACH STRAWBERRY BLISS

Baby spinach, seasonal strawberries, Ontario goat cheese,  
toasted nuts, scarlet onions, raspberry vinaigrette,  
balsamic drizzle

### CHOICE OF ONE VEGETARIAN :

#### EARTH ROOTS FOCACCIA CIABATTA

Grilled zucchini, roasted red peppers, onions, sprouts  
Portobello mushroom, lettuce, tomatoes, hummus

#### INDIVIDUAL BAGS OF POTATO CHIPS

#### ASSORTED COOKIES

### CHOOSE ONE:

#### ON HERB SCHIACCIATA BREAD

#### TURKEY COBB

Smoked turkey, bacon, cooked egg, guacamole  
Lettuce, tomato, blue cheese aioli

#### SMOKED MEAT

Sliced corned beef, swiss cheese, sauerkraut  
Dill pickles, Russian sauce

#### BAVARIAN SMOKED HAM

Ontario cheddar cheese, sliced pickles, slivered red onions  
Lettuce, tomatoes, honey dijon aioli

#### TUSCAN STYLE

Prosciutto, soppressata, capicola, provolone cheese  
Arugula, blistered peppers, pesto aioli



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## THE SANDWICH BAR

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*All menus served by Marriott Attendant.*

*All lunch buffets includes coffee, decaffeinated coffee, tea*

### THE SANDWICH AND WRAP BAR

#### THE FALLSVIEW SANDWICH BAR

Chef's daily soup

On focaccia-ciabatta bread

#### TANGLED BABY GREENS

Pearl tomatoes, cucumbers, toasted pumpkin seeds

Dried berries, modena balsamic vinaigrette

#### FARMER'S SALAD

Broccoli, tomatoes, cucumbers, scarlet onions, peppers

Romaine lettuce, white balsamic lemon basil dressing

#### ASSORTED SANDWICHES INCLUDE:

##### THE ITALIAN

Cured italian meats, provolone cheese, baby arugula

Roasted red peppers, basil pesto

##### BAVARIAN STYLE

Smoked black forest ham, ontario cheddar cheese

Grainy dijon aioli, deli sliced pickle, lettuce, tomato

##### ONTARIO SMOKED TURKEY

Ontario cheddar, smoked sliced turkey, cucumber

Lettuce, tomatoes, aioli

##### EARTH ROOTS

Grilled zucchini, roasted red peppers, cucumbers

Sprouts, lettuce, tomatoes, hummus

Seasonal melon salad

Assorted cookies



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## LUNCH BUFFET

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*All menus served by Marriott Attendant.*

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### WRAP IT UP

#### THE FALLSVIEW SANDWICH BAR

Chef's daily soup

Assorted tortilla wrap

#### THE FARMER'S GREENS

Tender baby greens, cucumbers, pearl tomatoes

Silvered radishes, and green goddess dressing

#### PANZANELLA SALAD

Tomatoes, cucumbers, ruby onions, sourdough onion croutons

Oregano vinaigrette

#### ASSORTED WRAPS INCLUDE:

##### THE TUSCAN DELI

Soppressatta, capicola, prosciutto, provolone cheese,

Baby arugula, roasted red peppers, pesto aioli

##### BAVARIAN SMOKED HAM

Black forest ham, cheddar cheese, pickles, lettuce, grainy dijon aioli

##### TURKEY CLUB SALAD

Smoked ontario turkey, bacon, cabbage slaw, lettuce, tomato and aioli

##### THE GARDENER

Roasted red peppers, cucumbers, grilled zucchini

Lettuce, tomatoes, sprouts and chick pea puree





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## LUNCH BUFFET

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*All menus served by Marriott Attendant.*

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### FLAVOURS OF SOUTH EAST ASIA

Assorted rolls and butters

#### SPICY THAI CHICKEN SOUP

Rice, Lemongrass, Peppers, Spicy Coconut Broth

#### PACIFIC RIM SALAD

Cabbage, Red Onions, Cilantro, Cucumbers, Carrots, Edamame Beans  
Fresh Chilies, Mandarin Oranges, Sesame Soy Vinaigrette

#### SINGAPORE NOODLE SALAD

Curry spiced vermicelli noodles, cilantro, green onions, peppers  
Broccoli, siracha honey drizzle

#### JASMINE SCENTED RICE

Steamed with toasted sesame and emerald onions

#### TOFU VEGETABLE STIR FRY

Stir fried with garlic, vegetables, edamame beans, sesame hoisin sauce

#### PANANG GINGER THAI CURRY CHICKEN

Braised chicken thighs, peppers, onions, broccoli  
Rich coconut ginger curry sauce

#### LYCHEE MELON AND FRUIT SALAD





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## LUNCH BUFFET

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*All menus served by Marriott Attendant.*

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### THE MEDITERRANEAN

Assorted rolls and butters

#### HORIATIKI SALAD

The signature salad of greece. Cucumbers, tomatoes, red onions  
Olives, feta cheese, romaine, oregano vinaigrette

#### CAPRESE SALAD

Roma tomatoes, bocconcini cheese, chiffonade basil, olive oil  
Sea salt, cracked pepper

#### ROASTED MINI POTATOES

Rosemary, garlic, lemon

#### CHICKEN SOUVLAKI

Lemon oregano spiced, tomato olive salsa

#### CITRUS SALMON

Salmon fillets, citrus sundried tomato cous cous  
Fennel cream sauce

#### FARFALLE GARDEN PASTA

Sundried tomatoes, olives, asiago cheese  
Peppers, baby spinach, pomodoro sauce

#### MINI TIRAMISU

#### MELON BERRY SALAD



## LUNCH BUFFET

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*All menus served by Marriott Attendant.*

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### THE ALL CANADIAN

Assorted rolls and butters

### SPLIT PEA AND HAM SOUP

Smoked ham, split green peas

### NIAGARA ORCHARD SALAD

Dried cranberries, kale, romaine, seasonal apples, strawberries, green goddess dressing

### BAY OF FUNDY SALMON FILLETS

Honey mustard glazed salmon fillets, roasted broccoli,  
Blistered peppers, Manitoba wild rice, maple whiskey cream,

### GRILLED FLANK STEAKS

Pepper berry mustard crusted alberta beef flank steaks  
Roasted gwillimdale farms herb potatoes, baco noir reduction sauce

### ONTARIO FARMED SEASONAL VEGETABLES AND ROASTED BABY POTATOES

### MINI BUTTER TARTS

### MELON FRUIT SALAD

## PLATINUM BOXED LUNCH

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*All menus served by Marriott Attendant.*

*All lunch buffets includes coffee, decaffeinated coffee, tea*

Bottled water, snack size potato chips, granola bar, whole fruit and choice of one sandwich below

### **LONGFIN TUNA SALAD**

Albacore tuna salad with red onions, celery, dill  
Lettuce, lemon aioli, tortilla wrap

### **ONTARIO SMOKED TURKEY**

Ontario cheddar, smoked sliced turkey, cucumber  
Lettuce, tomatoes, aioli, tortilla wrap

### **ITALIAN CURED MEATS**

Peppered salami, prosciutto, provolone cheese, arugula, blistered red peppers  
Pesto aioli, tortilla wrap

### **FARM FIELD ROOTS**

Grilled zucchini, roasted red peppers, onions, sprouts  
Portobello mushroom, lettuce, tomatoes, hummus, tortilla wrap

## TITANIUM BOXED LUNCH

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Bottled water, snack size potato chips, granola bar, whole fruit and choice of one sandwich below

### **BAVARIAN SMOKED PONDEROSA HAM**

Ontario cheddar cheese, sliced pickles, slivered red onions  
Lettuce, tomatoes, honey dijon aioli, herb schiacciata

### **THE BUTCHER'S CUT**

Sliced parma ham, soppressata, capicola, roasted red peppers, rocket greens  
Provolone cheese, basil pesto, focaccia-ciabatta

### **OVEN ROASTED TURKEY CLUB**

Smoked Ontario turkey, peppered bacon, ontario cheddar cheese  
Lettuce, tomato, aioli, schiacciata bread

### **GARDEN HARVEST**

Organic whole grains and farmed vegetables, roasted scarlet peppers  
Spinach, provolone cheese, sprouts, lemon aioli, focaccia-ciabatta



## PLATED LUNCH

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*All menus served by Marriott Attendant.*

*All Plated Lunches include assorted dinner roll with fresh whipped butter, freshly brewed coffee, decaffeinated coffee and selection of teas. Choice of one per selection for entire group*

### SALADS

#### TENDER BLOSSOM GREENS

Cucumber, pearl tomatoes, blonde curly endive  
Dried apricots, white balsamic lemon basil vinaigrette

#### CARDINI SALAD

Hearts of romaine, sundried tomatoes, herb croutons  
Parmigiano cheese, lemon garlic dressing

#### BITTER BABY GREENS

Arugula, radicchio, shaved fennel, parmigiano cheese,  
micro cress, Modena balsamic vinaigrette

#### SEASONAL BABY SPINACH SALAD

Ontario goat cheese, blonde frisee,  
Toasted pumpkin seeds, raspberry vinaigrette

#### MAY - AUGUST

Seasonal local strawberries

#### SEPTEMBER - APRIL

Dried Quebec cranberries

### DESSERT

#### RED VELVET CAKE

Cream cheese icing, seasonal berries, raspberry coulis

#### BANANAS FOSTER CHEESECAKE PARFAIT

Vanilla cheesecake, layered caramel hazelnut rum sauce  
Caramelized bananas, toasted pecans

#### VANILLA CRÈME BRÛLÉ

Caramelized sugar, seasonal berries

### ENTRÉE

#### FROM THE EARTH

##### TUSCAN STYLE CHEESE CANNELLONI

Braised spinach, sundried tomatoes, baked cannelloni,  
Asiago cheese, pomodoro sauce

#### FROM THE LAND

##### LEMON TARRAGON BUTTERED CHICKEN SUPREME

Butter basted, goat cheese chive mashed potatoes,  
Red currant baco noir jus

##### CHICKEN SUPREME CHASSEUR

Sundried tomato mashed potatoes, roasted gem onions,  
Mushrooms, Niagara red wine reduction sauce

#### FROM THE WATER

##### MAPLE GLAZED ATLANTIC SALMON FILLET

Fennel dill caper butter basted salmon fillet  
Wild manitoba rice, braised spinach, cauliflower puree

### THE RANCH

##### GARLIC PEPPERCORN CRUSTED BEEF SIRLOIN

Grainy mustard mashed potatoes, scarlet wine jus



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## RECEPTION HORS D' OEUVRES

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*All menus served by Marriott Attendant.*

*Minimum order of 10 dozen*

### HOT

#### FROM THE GARDEN

Sundried tomato arancini with lemon aioli  
Vegetable spring rolls with chili plum sauce  
Jalapeno cheddar cheese spring roll with peppercorn ranch  
Vegetable samosas

#### FROM THE WATER

Mango shrimp spring rolls with chili plum sauce  
Tempura shrimp spears with spiced lemon aioli  
Bacon wrapped nova scotia scallops with peppercorn ranch

#### FROM THE FARM

Peppered spiced beef satay skewers with hoisin drizzle  
Sesame chicken skewers with spicy aioli  
Mini beef wellingtons

#### MINI SLIDERS

Mini beef slider with ontario cheddar cheese, grainy mustard aioli

### COLD

#### FROM THE GARDEN

Pesto goat cheese charred tomato crostini  
Fig with whipped brie & red pepper jelly  
Avocado bruschett with bocconcini cheese, charred tomatoes

#### FROM THE WATER

Chilled shrimp cocktail shooters with horseradish tomato sauce  
Shrimp and smoked salmon wrap  
Smoked salmon blini

#### FROM THE FARM

Montreal beef panino slider with caramelized onions  
Prosciutto wrapped fig and asiago  
Chicken caesar salad in parmesan cups



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## RECEPTION FOOD STATIONS

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*All menus served by Marriott Attendant.*

*All stations based on a minimum order of 50 ppl.*

*Priced per person.*

### CANADIAN CHEESE BOARD

Selection of signature cheese offerings from Niagara, Northern Ontario and Quebec with dried fruits, crisp breads, grapes and berries

### MINI POGO STATION

Classic mini corn dogs with ontario ketchup, mustard, siracha sauce  
Assorted deli pickles

### CHICKEN AND WAFFLES

Butter milk belgian waffles, crisp chicken tenders  
Maple butter drizzle, snipped green onions

### ANTIPASTO

Prosciutto, soppressata, capicola, bocconcini, selection of ontario cheeses  
Marinated olives, roasted red peppers, grilled vegetables, crostinis

### QUEBEC POUTINE

Skin on fries, Quebec cheese curds, chicken gravy

### PEROGY STATION

Mini potato cheddar perogies, bacon, sour cream, green onions, caramelized onions





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## CHEF ATTENDED STATIONS

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*All menus served by Marriott Attendant.*

*\$50 per hour for minimum of 4 hours*

### **PASTA BAR**

Penne pasta, cheese tortellini  
Basil pomodoro sauce, Niagara white wine cream sauce  
Mushrooms, peppers, onions, olives, artichokes, baby spinach  
Parmigiano cheese, fresh chilies  
*Add smoked chicken: 6 per person*

### **EAST COAST OYSTER BAR**

Ice chilled Canadian oysters shucked by our culinary team  
Signature oysters from farms in prince edward island, new brunswick and surrounding areas  
With complementary garnishes and condiments

Want your company group logo on an ice carving? Ask your event planner for more details

### **PACIFIC RIM**

Chow mein noodles  
Stir fried vegetables with peppers, onions, garlic  
Broccoli, carrots, mushrooms, sesame oil, soy sauce, chili sauce  
Panang coconut curry with pad thai noodles  
Peppers, onions, garlic, broccoli, carrots, mushrooms, sesame oil, soy sauce  
Chili sauce, toasted nuts, chilies, cilantro, limes  
*Add Chicken: 6 per person*

### **ROASTED PRIME RIB**

**Serves approximately 30 - 35 people**  
House rubbed beef prime rib  
Roasted garlic, thyme, rosemary, peppercorns  
Soft buns, grainy mustard, baco noir beef jus

### **CARVED BEEF FLANK**

**Serves 10 - 15 people**  
Garlic peppercorn mustard rubbed beef flank  
Chimichurri, soft buns with baco noir beef jus

### **LOCAL MAPLE MUSTARD GLAZED ATLANTIC SALMON**

**Serves 40 - 45 people**  
Garlic peppercorn mustard rubbed beef flank  
Chimichurri, soft buns with baco noir beef jus

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## DINNER BUFFETS

*All menus served by Marriott Attendant.*

*Minimum 30 people*

*Served with artisan bread rolls and butter. Served with freshly brewed coffee, decaffeinated coffee or selection of teas*

### BUILD YOUR OWN DINNER BUFFET

#### CHOICE OF TWO:

##### BITTER BABY GREENS

Baby arugula, radicchio, slivered fennel, pearl tomatoes  
Blonde frisee, modena balsamic vinaigrette

##### CAESAR CARDINI SALAD

Romaine hearts, asiago cheese, herb croutons,  
Sndried tomatoes, lemon garlic dressing

##### PANZANELLA SALAD

Tomatoes, cucumbers, ruby onions, sourdough onion croutons  
Bocconcini cheese, oregano vinaigrette

##### BAVARIAN POTATO SALAD

Jacket potatoes, smoked bacon, green onions  
Apple cider dijon emulsion

##### MEDITERRANEAN ORZO PASTA SALAD

Feta cheese, cucumbers, gem tomatoes, olives  
Scarlet onions, lemon oregano vinaigrette

##### SEASONAL VEGETABLES

Tossed in herb olive oil

##### ROASTED LYONNAISE FINGERLING POTATOES

Caramelized onions, fresh herbs

##### BUTTERY MASHED YUKON POTATOES

Snipped chives

##### ROASTED CAULIFLOWER POLONAISE

Gratin with asiago cheese, toasted panko crust  
Chopped eggs, fresh herbs

#### CHOICE OF THREE ENTREE ITEMS:

##### HOUSE RUBBED BEEF FLANK STEAK

Roasted potatoes, chimichurri sauce

##### BAY OF FUNDY SALMON FILLET

Honey mustard glazed salmon fillet, citrus orzo risotto  
Niagara sauvignon blanc fennel cream sauce

##### CHICKEN CHASSEUR

Roasted chicken breast, sautéed medley of mushrooms  
Roasted pearl onions, potatoes, baco noir reduction sauce

##### HONEY APPLE GLAZED ROASTED PORK LOIN

Roasted baby potatoes, olives, artichokes,  
Sundried tomatoes, spinach, grain mustard reduction sauce

##### MUSHROOM & RICOTTA CANNELLONI

Sautéed medley of mushrooms, asiago cheese, pomodoro sauce

##### TUSCAN RIGATONI PASTA

Braised sundried tomatoes, bocconcini cheese,  
Baby spinach, olives, artichokes, asiago, pesto pomodoro sauce

#### SELECTION OF ASSORTED SWEETS, DECADENTS OF CHOCOLATES, CAKES AND SQUARES



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## PLATED DINNER

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*All menus served by Marriott Attendant.*

*All plated dinners are accompanied with assorted dinner rolls with butter, freshly brewed coffee, decaffeinated coffee and teas. 3 Course menu choices of soup or salad, entrée and dessert.*

### STARTERS

#### ROASTED RED PEPPER AND TOMATO BISQUE

##### SWEET CARROT VELOUR SOUP

Smoked maple bacon

##### ROASTED BUTTERNUT SQUASH SOUP

Maple cream, snipped chives

##### CHARRED NIAGARA APPLE SALAD

Tender greens, blonde frisee, edible flowers,  
gem tomatoes, roasted apples, elderflower vinaigrette

##### KALE CAESAR CARDINI SALAD

Sundried tomatoes, herb croutons  
Asiago cheese, lemon garlic dressing

##### LATE SUMMER BEET SALAD

Baby arugula, figs, balsamic reduction  
Goat cheese, honey balsamic vinaigrette





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## PLATED DINNER - CONTINUED

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### ENTREES

#### FROM THE EARTH

##### MUSKOKA WILD MUSHROOM RAVIOLI

Toasted pine nuts, snipped chives, green peas  
Niagara white wine cream sauce, gem tomatoes,  
Truffle essence

##### ROASTED VEGETABLE STRUDEL

Zucchini, mushrooms, peppers, baked in phyllo pastry  
Roasted fingerling potatoes, olives, spinach,  
Sundried tomatoes, artichokes, toasted chick peas,  
roasted red pepper coulis

#### FROM THE WATER

##### RAINBOW TROUT FILLET

Cast iron seared, citrus fennel orzo risotto  
Baby spinach, tomato sauce vierge

##### MAPLE WHISKEY GLAZED

##### NEW BRUNSWICK SALMON FILLET

Lyonnais roasted fingerling potatoes,  
Butternut squash puree, tomato gremolata sauce

#### FROM THE LAND

##### GARLIC LEMON TARRAGON BUTTER CHICKEN SUPREME

Butter basted, Yukon mashed potatoes, snipped chives  
Scarlet wine reduction sauce

##### HONEY HABANERO GLAZED CHICKEN SUPREME

Jacket mashed potatoes, red currant baco noir jus

#### FROM THE RANCH

##### GARLIC BLUE CHEESE GLAZED BEEF TENDERLOIN

Roasted shallot mashed potatoes, whiskey cream emulsion  
Scarlet wine jus

##### PEPPERCORN BACON BUTTER BEEF TENDERLOIN

Butter basted, potato dauphinoise, baco noir rosemary jus

#### DUO ADD ONS

Add any of the below to your current entrée selection

##### CHILI GARLIC JUMBO PRAWNS

2 Served with siracha lime cream reduction

##### PETITE BEEF TENDERLOIN

##### 3OZ SEARED CANADIAN BEEF TENDERLOIN

**POACHED CANADIAN LOBSTER TAIL** - Market Price  
5oz butter basted with snipped chives

#### DESSERT - CHOICE OF ONE

##### SALTED CARAMEL CHOCOLATE BOMB

Salted caramel cheesecake, chocolate dome  
Raspberries, hazelnut bailey's cream

##### INDIVIDUAL DARK CHOCOLATE BANANA FLOURLESS TORTE

Raspberry glaze, fresh berries, vanilla crème anglaise

##### CINNAMON APPLE BLOSSOM

Baked flakey caramelized apples,  
maple whiskey crème anglaise

##### ESPRESSO CRÈME BRÛLÉ

Caramelized sugar, berries, cream, biscotti



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## BANQUET BAR - HOST

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### PREMIUM BRANDS

Rye  
Scotch Whiskey  
Rum  
Vodka  
Gin

### SELECT LIQUEURS

Domestic Beer  
Imported Beer  
Local Craft Beer

### NIAGARA HOUSE WINES

Water  
Soft Drinks  
Juice  
Perrier

### PUNCH

Non-alcoholic - 1 gallon  
(Serves 35)

Alcoholic - 1 gallon  
(Serves 35)

### CHAMPAGNE PUNCH

(Approx. 24 glasses)

### MARTINI BAR

Martini  
Selection of 4 martinis  
(Set-up fee applies to groups of under 25)

### HOST AND CASH BARS

If bar consumption is less than 350.00 per bar a 25.00 per hour bartender fee will apply (minimum 4 hour charge).



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## **BANQUET BAR** - CASH

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### **PREMIUM BRANDS**

Rye  
Scotch Whiskey  
Rum  
Vodka  
Gin

### **SELECT LIQUEURS**

Domestic Beer  
Imported Beer  
Local Craft Beer

### **NIAGARA HOUSE WINES**

Water  
Soft Drinks  
Juice  
Perrier

### **HOST AND CASH BARS**

If bar consumption is less than 350.00 per bar a 25.00 per hour bartender fee will apply (minimum 4 hour charge).





## **HOSPITALITY SET-UP PACKAGE**

(Mandatory for clients providing their own liquor, mix and snacks in hotel suites)

Casual reception style seating, skirted tables for food, wine glassware, assorted glasses, lined baskets for snacks, portable fridge, jugs for client's mix, corkscrew, can opener, ice tongs, shot glasses, straws & cocktail napkins, ice, jugs of ice water, lemons, limes, caesar garnish, mid-evening refresh of ice & glassware 300/75ppl/day.

## **HOSPITALITY CORKAGE FEES**

Special Occasions Permit (LCBO) is required in the room if a group provides their own alcohol.

- Bottled wine
- Beer
- Liquor

## **HOSPITALITY MENUS**

- Square cheese or pepperoni pizza
- Buffalo style roadhouse chicken wings, blue cheese dip (min. 5 dozen)
- Hummus & pitas
- Crudités and dips
- Garlic bread with cheese
- Bruschetta bread
- Beef on a bun - minimum 25 people
- Warm deluxe mix nuts
- Sea salted peanuts
- Pretzels or Popcorn
- Potato chips
- Nacho chips and salsa